PRODUCT SPECIFICATION.

Product Title	CHIPPED MEAT GRILL WITH ONION 10KG SACK
Product Code	SE12104
Product Description	A delicious meaty flavour loaded with onion. Introducing our **premium Chipped Meat Grill With Onion Burger Mix** - a perfectly seasoned blend with onions that promises a savoury, mouth-watering foundation for your burgers. Crafted specifically with butchers in mind, this mix ensures consistent texture and high-quality flavour in every patty you form. **Key Features:** • **Balanced Seasoning:** Expertly blended seasonings and onions deliver a rich, savoury taste for standout burgers. • **Versatile & Customisable:** Shape it into patties, meatballs, or loafs - ideal for adding variety to your counter or menu. • **Reliable Consistency:** Enjoy uniform quality with every batch, ensuring satisfied customers and repeat sales. • **Easy Preparation:** Save time and effort with a ready-to-use mix that busy butchers can portion and shape in minutes. **Why Butchers Love It:** Our Chipped Meat Grill With Onion Burger Mix not only simplifies the burger-making process but also guarantees a flavour profile that keeps customers coming back. By adding this product to your display, you offer a quick, reliable option for shoppers who crave juicy, flavourful burgers at home. The convenience, coupled with the premium taste, helps elevate your product range - proving itself a true top seller. *Take your burger offerings to the next level with our Chipped Meat Grill With Onion Burger Mix - delivering tenderness, flavour, and quick prep that suits both you and your customers.*
Usage Rate	2.50%
Best Before Dates	24 months from date of manufacture
Unit Size	10Kg SACK
Intended Usage	Food Ingredient

Ingredient List/Composition
SALT
DEXTROSE
WHEAT FLOUR (**WHEAT** FLOUR, CALCIUM CARBONATE, NIACIN, IRON, FOLIC ACID, THIAMIN)
FLAVOUR ENHANCER E621
ONION POWDER
DEHYDRATED ONION
HVP (**Soybeans**)
PRESERVATIVE E223 (**Sulphites**)
ANTIOXIDANT E300

Declarable Ingredients for Counter Ticket/Labelling:
Contains ANTIOXIDANT, PRESERVATIVE

Allergy Advice: For allergens, see ingredients in **BOLD.**

Non Declarable Processing Aids/Additives From Carry Over

Processing Aid	PPM	Country of Origin
Thiamin	trace (<1ppm)	China
Calcium Carbonate E170	274	France
Iron	trace (<1ppm)	India
Niacin	1	India / China
Folic Acid	trace (<1ppm)	Switzerland / China
Silicon Dioxide E551	2,000	UK
Sodium Ferrocyanide E535	6	UK
Sulphur Dioxide E220	2	UK

Chemical Specification (Typical Analysis):

Salt Level	33% - 40%
Preservative	None
Colour	To be equal in solution to the last accepted delivery

Typical Nutritional Values

	Per 100g of Seasoning	Per 100g of Finished Product
Energy	880 KJ 220 Kcal	22 KJ 6 Kcal
Fat	0.3g	0.0g
of which saturates	0.1g	0.0g
Carbohydrate	44.8g	1.1g
of which sugars	33.4g	0.8g
Protein	7.5g	0.2g
Salt	36.8g	0.9g
Fibre	1.4g	0.0g

Note: The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

Microbiological Specification (Typical Analysis):

Total Viable Count	< 100,000/g
Mould Count	< 1,000/g
Yeast Count	< 1,000/g
Coliforms	< 1,000/g
E Coli	< 10/g
Staph Aureus	< 50/g
B Cereus	< 50/g
Salmonella	Absent in 25g

Nut Statement	To the best of our knowledge, all products produced by Scobie & Junor do not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy.
Allergenic Ingredient	Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure

Policy	the quality of our seasonings, mixes and functional blends. All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.
Sieving	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
Labelling	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
Storage/Transport	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
Health Hazard	This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling.
Fire Hazard	This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.
Handling	Use in a well ventilated area.
Spillage/Disposal	**Spillage:** Remove powder to a disposal container, wash contaminated area with detergent and water. **Disposal:** In accordance with the control of pollution act 1974.
Emergency First Aid Procedures	**Skin Exposure:** Normal standard of hygiene and regular washing with water should prevent irritation. **Eye Exposure:** Wash with water until irritation ceases. Seek medical advice if above is not observed. **Inhalation:** Remove person to fresh air. **IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE**
Legislation & Warranty Statement	The product will be produced in accordance with all current relevant EU Legislation. The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers. All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.
Confidentiality	This specification and the information contained within it remains the property of Scobie & Junor (Estd. 1919) Ltd and must not be disclosed to any third party without the prior written consent of Scobie & Junor (Estd. 1919) Ltd.

Customer Approval of Specification	
Please sign and return this specification to **technical@scobie-junor.co.uk** to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Manufactured in BRCGS certificated blending facility # 8511005.

Issued electronically by Scobie & Junor (Estd. 1919) Ltd
Certified accurate on 18/11/2026

© 2026, Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail: Technical@scobie-junor.co.uk